



Events AT
WENTE
FAMILY VINEYARDS



Weddings

LET'S CELEBRATE LOVE

Wente Family Vineyards is pleased to provide the following services for weddings and receptions:

DEDICATED CATERING CONSULTANT

Our expert Catering Sales Managers will assist in planning every detail of your special day.

DRESSING ROOM SUITES

Spacious rooms upstairs for each couple.

AMENITIES FOR YOUR RECEPTION

Including Servers, Bartenders, and Banquet Captains | FULL SERVICE STAFF

Inclusive of chairs, round tables, china, silverware, glassware, standard white linens and votive candles.

5 HOUR EVENT RENTAL MAXIMUM SEATING OF 150 INDOORS AND UP TO 800 OUTDOORS

WEDDING PACKAGES INCLUDE:

Hors d'Oeuvres, Dinner, Dessert and a Four Hour Beverage Package.

Private menu tasting for up to four people with signed contract. \$1,500 Ceremony Set up Fee

WENTE FAMILY VINEYARDS EVENT CENTER & TERRACE LAWN

MAY - NOVEMBER

DAY	FACILITY RENTAL
Saturday	\$6,000
Friday & Sunday	\$5,000
Monday-Thursday	\$4,000

DECEMBER - APRIL

DAY	FACILITY RENTAL
Saturday	\$5,000
Friday & Sunday	\$4,000
Monday-Thursday	\$3,000





Wedding Packages

Select your preferred package:

CLASSIC PACKAGE

CHEF'S TABLE SERVICE STYLE INCLUDES:

Three Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays, Two Salads, Two Entrées, Three Accompaniments, Dessert Table, and a Four Hour Beverage Package.

\$200 PER PERSON

Additional Protein \$20 per person

SIGNATURE PACKAGE

THREE-COURSE PLATED SERVICE INCLUDES:

Three Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays, One Salad, Choice of Two Entrées, Dessert Table, and a Four Hour Beverage Package.

\$215 PER PERSON

Additional Protein \$20 per person

PLATINUM PACKAGE

FOUR-COURSE PLATED SERVICE INCLUDES:

Three Passed Hors d'Oeuvres or Two Hors d'Oeuvres Displays, One Appetizer, One Salad, Choice of Two Entrées, Dessert Table, and a Four Hour Beverage Package Including Barrel Collection, with Champagne Toast.

\$250 PER PERSON

Additional Protein \$20 per person

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax

Passed Hors d'Oeuvres

Accommodates 24 Guests

HORS D'OEUVRES

LAURA CHENEL GOAT CHEESE CROSTINI

Red Onion Marmalade, Toasted Pecans, Fresh Thyme

HEARTS OF PALM CEVICHE

Avocado, Sweet 100 Tomatoes, Tortilla Strips - V

BEEF TENDERLOIN TARTAR

Shallots, House-Made Pickles, Anchovy Aioli, Toast Points

AHI TUNA POKE

Wasabi Avocado Aioli, Crispy Wonton

WILD MUSHROOM TARTLET

Truffle Oil, White Balsamic Herb Pistou - VEG

MEATBALLS AL FORNO

House-made Meatballs, Crushed San Marzano Tomato, Fresh Basil

BACON WRAPPED MEDJOL DATES

Applewood Bacon, Point Reyes Blue Cheese, Jalapeño


PISTACHIO CRUSTED DIVER SCALLOPS

Blood Orange Champagne Sauce

AMERICAN WAGYU SLIDERS

Pickled Red Onion Marmalade, Smoked Gouda, Brioche Bun

VEG - Vegetarian / V - Vegan. All Menu Items Available Avoiding Gluten Ingredients. Please inquire with your Catering Sales Manager. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax.



Hors d'Oeuvres Display

Accommodates 24 Guests

HORS D'OEUVRES

SELECTION OF LOCALLY SOURCED CHEESES AND SALUMI

Local Honeycomb, Sonoma Fig Preserve, Tangerine Chile Olives,
Pickled Vegetables, Brioche Toasts

MEDITERRANEAN DISPLAY

Artichoke Dip, Roasted Red Pepper Feta Dip, Roasted Garlic Hummus,
Torshi Pickles, Olives, Crudités, Grilled Pita - VEG

SEASONAL VEGETABLE CRUDITÉ


Seasonal Vegetables, Assortment of Dips - VEG

BURRATA & MOZZARELLA BAR

Fresh Burrata and Assorted Mozzarella, Mission Fig
Jam, Basil, Toasted Ciabatta -V

HOUSE-SMOKED ORA SALMON

Hot Smoked Ora Salmon, Capers, Chopped Egg, Red
Onion, Toast Points



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Fee and Applicable Sales Tax.*

Chef's Table Service

When selecting the Classic Package, Choose from the following:

SALAD COURSE

Select Two For Your Guest To Choose From

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpnickel Crouton

HARVEST GREENS

Pink Lady Apples, Maple Walnut Vinaigrette, Point Reyes Blue, Candied Pecans

ROASTED BEET & GOAT CHEESE SALAD

Laura Chenel Goat Cheese, Arugula, Orange Marmalade Vinaigrette

MAIN COURSE

Select Two For Your Guest To Choose From

MARY'S FARM HERB ROASTED CHICKEN BREAST

Wente Chardonnay Lemon Caper Sauce

PAN ROASTED PACIFIC SALMON

Preserved Garden Cucumbers and Balsamic di Modena

WOOD FIRED CALIFORNIA PRIME RIBEYE

Wente Cabernet Franc Reduction

LAURA CHENEL GOAT CHEESE & EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan - V

ACCOMPANIMENTS

Select Three For Your Guest To Choose From

Roasted Fingerling Potatoes - V

Smoke Gouda Mac N Cheese - VEG

Quinoa Summer Harvest Salad- VEG

Buttermilk Scallion Mashed Potatoes - VEG

Oven-Roasted Seasonal Vegetables, Garlic Butter - VEG

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Plated Service

APPETIZER

When Choosing the Platinum Package, Select One Appetizer

SEARED DIVER SCALLOP

Celery Root Purée, White Truffle, Parsnip Chips

CHANTRELLE MUSHROOM FLAN

Herbed White Balsamic Pistou - VEG

BRANDT FARM BEEF CAPACCIO

Crispy Capers, Horseradish Crema, Sourdough Crostini

SALAD

When Choosing the Signature or Platinum Package,
Select One Salad

BABY ROMAINE CAESAR

White Anchovy Caesar Dressing, Pumpernickel Crouton


HARVEST GREENS

Pink Lady Apples, Maple Walnut Vinaigrette, Point Reyes Blue,
Candied Pecans

ROASTED BEET & GOAT CHEESE SALAD

Laura Chenel Goat Cheese, Arugula, Orange Marmalade
Vinaigrette

VEG - Vegetarian / V - Vegan. All Menu Items Available Avoiding Gluten Ingredients. Please inquire with your Catering Sales Manager. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax.





Plated Service

ENTRÉE COURSE

When Choosing the Signature or Platinum Package,
Select Two Entree's for Your Guest to Choose From

ROASTED FENNEL & MUSHROOM RISOTTO

White Truffle, Toasted Pistachios, Cashew Milk Parmesan

GOAT CHEESE & GRILLED EGGPLANT ROLLATINI

Mozzarella, Sweet 100 Pomodoro - VEG

OAK SMOKED PACIFIC SALMON

Roasted Fingerling Potatoes, Preserved Garden Cucumbers
& Balsamic di Modena

OVEN-ROASTED MARY'S FARM FREE-RANGE CHICKEN BREAST

Buttermilk Scallion Mashed Potatoes, Wente Chardonnay
Lemon Caper Sauce

SMOKED DOUBLE CUT IBERIAN DUROC BONE-IN PORK CHOP

Extra Sharp Cheddar Pioneer White Corn Grits, Mostarda

BRAISED BONELESS SHORT RIB

Crushed Yukon Gold Potatoes, Toasted Hazelnut Gremolata

WOOD-FIRED STEMPLE CREEK FILET MIGNON

Point Reyes Blue Cheese Russet Gratin, Wente Cabernet Franc Reduction
+ Additional \$15 Per Person

All Entrées Served with Seasonal Vegetables

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Dessert

Included With All Wedding Packages:

DESSERT TABLE

DISPLAY OF MINIATURE DESSERT

Seasonal Tarts, Mousses, Cookies & Pastries

COFFEE & TEA STATION

Regular & Decaf Coffee, Assorted Premium Hot Teas

WEDDING CAKE NOT INCLUDED

Preferred Vendor List Available

\$3 Per Person Cake Cutting Fee

ALL EVENTS INCLUDE A PREMIUM

All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



Young Guest & Vendor Meals

Created with care for our youngest guests and dedicated vendors, we make sure everyone at your celebration is well cared for.

YOUNG ADULTS

12-20 Years Old

Includes Hors d'oeuvres, Dinner, Dessert & Non-Alcoholic Beverage Package

CHEF'S TABLE \$140.00 PER GUEST

THREE COURSE PLATED DINNER \$175.00 PER GUEST

FOUR COURSE PLATED DINNER \$190.00 PER GUEST

*When Selecting Filet Mignon add \$15.00 Per Guest

CHILDREN'S MENU

3-11 Years Old

Select One For All Children

MINI CHEESEBURGER SLIDERS - *Brioche Bun, American, Hand-Cut Fries*

GRILLED CHEESE ON SOURDOUGH - *American Cheese, Hand-Cut Fries - VEG*

MINI CHEESE OR PEPPERONI PIZZA

CHICKEN TENDERS - *Hand-Cut Fries*

ALL BEEF HOT DOG - *Brioche Bun, Hand-Cut Fries*

\$50.00 PER GUEST

VENDOR MEAL

CHEF'S CHOICE

\$50.00 PER GUEST

ADDITIONAL \$75 PER PERSON FOR BEEF

VEG - Vegetarian / V - Vegan All Menu Items Available Avoiding Gluten Ingredients. Please inquire with your Catering Sales Manager All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax

Snacks

*Thoughtfully curated snacks for cocktail hour or late-night cravings —
because every moment deserves something delicious.*

BAR SNACKS

\$30 Per Basket, One Basket Serves 10 People

- WHITE TRUFFLE POPCORN
- SEASONED SPICED ASSORTED TREE NUTS
- CRACKED BLACK PEPPER & VINEGAR POTATO CHIPS
- SEED & SPICE CRACKERS

LATE NIGHT SNACKS

Accommodates 24 Guests

CRISPY JUMBO WINGS 3 WAYS

Buffalo, Lemon Pepper, BBQ, Blue Cheese, Ranch, Carrot & Celery Sticks (24 Wings Per Flavor) - \$140

GRILLED CHEESE & TOMATO SHOOTERS

Cheese Toasts, Creamy Tomato Soup - VEG - \$120

ANGUS BEEF SLIDERS

Brioche Bun, Pimento Cheese, Onion Marmalade - \$250

TRUFFLE MAC N CHEESE

Gruyere, White Truffle - VEG - \$125

LOADED FRIES

Cheese Sauce, Bacon, Green Onions, Sour Cream - \$125

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Wedding Beverage Packages

Vineyard Collection

INCLUDED IN WEDDING PACKAGE:

Service for 4 Hours

WENTE FAMILY VINEYARDS

WINES

Select Two:

CHARDONNAY, MORNING FOG - *Livermore Valley, San Francisco Bay*

SAUVIGNON BLANC, LOUIS MEL - *Livermore Valley, San Francisco Bay*

CABERNET SAUVIGNON, SOUTHERN HILLS - *Livermore Valley, San Francisco Bay*

MERLOT, SANDSTONE - *Arroyo Seco, Monterey*

BEERS

COORS LIGHT, LAGUNITAS IPA, 805, MODELO

SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON LAST PAGE

ADD PORTS & CORDIALS FOR \$4.00 PER GUEST

SPARKLING WINE TOAST


\$10.00 Per Guest

WENTE FAMILY VINEYARDS BRUT, WHITE SPARKLING
WINE TOAST

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,
LEMONADE, ICED TEA

Wente Family Vineyards Does Not Offer Doubles or Shots For Any Alcoholic Beverage. All Wines Subject to Availability. All Prices Are Subject to 25% Admin Fee and Applicable Sales Tax



Wedding Beverage Packages

Barrel Collection

ADDITIONAL \$10.00 PER PERSON
Service for 4 Hours

WENTE FAMILY VINEYARDS

WINES

Select Two:

CHARDONNAY, RIVA RANCH - *Arroyo Seco, Monterey*

PINOT NOIR, RIVA RANCH - *Arroyo Seco, Monterey*

CABERNET SAUVIGNON, WETMORE VINEYARDS - *Livermore Valley, San Francisco Bay*

BEERS

COORS LIGHT, LAGUNITAS IPA, 805, MODELO

SPIRITS BAR

SEE SPIRITS AND MIXERS MENU ON NEXT PAGE

ADD PORTS & CORDIALS FOR \$4.00 PER GUEST

SPARKLING WINE TOAST

\$10.00 Per Guest

WENTE FAMILY VINEYARDS BRUT, WHITE SPARKLING
WINE TOAST

NON-ALCOHOLIC BEVERAGES

SPARKLING APPLE CIDER, SOFT DRINKS, MINERAL WATER,
LEMONADE, ICED TEA

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Wedding Spirits Menu

SPIRITS

CLASSIC SPIRITS

TITO'S VODKA
TANQUERAY GIN
CAPTAIN MORGAN RUM
JOHNNIE WALKER RED
JAMESON IRISH WHISKEY
JACK DANIEL'S BOURBON
CAZADORES REPOSADO

PREMIUM SPIRITS

+ \$10 PER PERSON

GREY GOOSE
BOMBAY SAPPHIRE GIN
BACARDI RUM
GLENLIVET 12 YR
JAMESON BLACK BARREL
MAKER'S MARK BOURBON
PATRON SILVER TEQUILA

MIXERS

Included:

COKE, DIET COKE, SPRITE, GINGER ALE, TONIC WATER, SODA, PINEAPPLE JUICE, GRAPEFRUIT JUICE, ORANGE JUICE, CRANBERRY JUICE, SWEETENED LIME JUICE, GREEN OLIVES, MARASCHINO CHERRIES, DRY & SWEET VERMOUTHS, TRIPLE SEC, SWEET N SOUR, GRENADINE, BLOODY MARY MIX

PORTS & CORDIALS

\$4.00 Per Guest


FICKLIN' PORT, BAILEYS, KAHLUA DI SARONNO, AMARETTO, FRANGELICO, HENNESSY, GRAND MARNIER, COURVOISIER VS

ADDITIONAL BARTENDER FEE

\$250

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WHERE IT ALL STARTS



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